



\$30 Prix Fixe Lunch

Most items do not have gluten and we can easily accommodate all major dietary restrictions, GLUTEN, DAIRY, NUT, VEGAN.

We deep fry with peanut oil.

We are happy to help customize, add options, or make substitutions!

Company:

Contact:

Number of Guests:

Date:

Time:

Location:

Bar Service:

Notes:

soup du jour (vegan)

house salad (vegan)

sweet & bitter greens, radish, cucumber,
heirloom cherry tomato, pommery mustard vinaigrette

arancini

panko encrusted risotto balls with wild mushroom,
spinach, parmiagiano with sundried tomato relish

warm calamari salad

sundried tomato, capers & olive, with lemon oregano vinaigrette

cod cakes & grilled shrimp

icelandic cod cakes with grilled tiger shrimp, beurre blanc,
market vegetables, mixed greens

roasted chicken supreme

free range chicken breast supreme, market vegetables,
smashed potatoes, morel mushroom & brandy reduction

duck leg confit

crispy duck leg, port wine & blueberry reduction,
market vegetables, yukon gold frites

tenderloin burger

ground beef tenderloin, old white cheddar, ancho mayo, tomato, arugula,
caramelized onions, with frites or house salad

grilled vegetable tower (vegan option)

portabello mushroom, eggplant, zucchini, roasted red pepper,
quebec goat's cheese, sundried tomato dressing, sautéed spinach

quiche du jour

vegetarian quiche available, with choice of side:
house salad / yukon gold frites / half & half

wild rice & mushroom risotto (vegan option)

arborio & wild rice with wild mushrooms,
sundried tomato, cherry tomato, black olive, spinach

crème brûlée

lime & raspberry tart

fresh berries (vegan)

warm banana cake

toffee sauce, crème anglaise, vanilla ice cream